



The
ROYAL
SONESTA

THE ROYAL SONESTA MINNEAPOLIS DOWNTOWN

BANQUET MENU

TABLE *of* CONTENTS



BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST



CONTINENTAL BREAKFASTS

All continental breakfasts include freshly squeezed orange juice, cranberry juice, freshly brewed Lavazza regular & decaffeinated coffee and assorted hot teas.

BAGELS & BERRIES

38 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Hearty oatmeal, dried fruits & brown sugar (V) (VG) (GF)

Bagels with assorted flavored cream cheeses (V)

Low fat organic and Greek yogurts (V) (GF)

MAJESTIC MORNINGS

34 per person

Assorted dry cereals and milk (V)

Freshly baked muffins and pastries (V)

Low fat organic and Greek yogurts (V) (GF)

RISE & REIGN

40 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Power balls - muesli, nut butter, cinnamon and honey (V) (GF)

Hard-boiled eggs (V) (GF) (DF)

Deconstructed avocado toast (V) (DF)

Fruit smoothies (V) (GF)

Warm rice and quinoa pudding (V) (VG) (GF)

CROWN OF THE NORTH

36 per person

Family style mini muffins with butter

Sliced fruit & berries (V) (VG) (GF) (DF)

Choice of quiche Lorraine or seasonal vegetable quiche

Roasted fingerling potatoes with thyme

Available as plated for up to 50 guests



BUFFET BREAKFASTS

All buffet breakfasts include freshly squeezed orange juice, cranberry juice, freshly brewed Lavazza regular & decaffeinated coffee and assorted hot teas. Small group fee of \$200 applies for group guarantees under 25 guests for buffets.

THE REGENCY TABLE

49 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Assorted dry cereals and milk (V)

Freshly baked muffins and pastries (V)

Pumpkin bread with butter and jam (V)

Scrambled eggs (V) (GF) (DF)

Applewood smoked bacon (GF) (DF)

Maple sausage (GF) (DF)

Potato pancakes with applesauce & sour cream on the side (V)

Low fat organic and Greek yogurts (V) (GF)

THE ROYAL COURT

47 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Hearty oatmeal, dried fruits & brown sugar (VG) (GF)

Freshly baked muffins and pastries (V)

Low fat organic and Greek yogurts (V) (GF)

Scrambled eggs (V) (GF) (DF)

Applewood smoked bacon (GF) (DF)

Maple sausage (GF) (DF)

Breakfast potatoes (V) (GF)

THE MONARCH'S MORNING FEAST

53 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Low fat organic and Greek yogurts (V) (GF)

Applewood smoked bacon (GF) (DF)

Maple sausage (GF) (DF)

Tomato, feta and spinach frittata (V) (GF)

Roasted fingerling potatoes with thyme (V) (VG) (GF) (DF)

Cinnamon French toast with maple syrup (V)

THE CORONATION CANTINA BYO BREAKFAST TACO BAR

50 per person

Sliced fruit & berries (V) (VG) (GF) (DF)

Select three - diced maple sausage, turkey sausage, chorizo, applewood smoked bacon or vegan sausage

Scrambled eggs (V) (GF) (DF)

Flour tortillas (V) (VG) (DF)

Corn tortillas (V) (VG) (GF) (DF)

Refried pinto beans (V)

Queso fresco, red & green salsa, cilantro, diced onions, guacamole, sour cream (V)

Papas fritas con rajas - roasted potatoes with peppers (V) (VG) (GF) (DF)

Vegan options available upon request.



BREAKFAST STATIONS

Pricing based on 90 minute duration of service. A Chef attendant is required for some menu items and is charged at \$150 each for every 75 guests. \$50 for each additional 30 minutes.

TOASTED MAJESTY

13 per person

Assorted grilled and toasted breads (V) (DF)

Assorted jams and nut butter (V)

IMPERIAL PRESS WAFFLES

18 per person | attendant required

Seasonal berries, apple compote (V) (VG) (GF) (DF)

Whipped cream, butter (V) (GF)

Maple syrup, powdered sugar (V) (VG) (GF) (DF)

Pecans (V) (VG) (GF) (DF)

Waffles (V)

MORNING MINDFULNESS

15 per person | choice of two pre-made smoothies

Blueberry, kale & freshly squeezed orange juice (V) (VG) (GF) (DF)

Banana, pear, ginger & almond milk (V) (VG) (GF) (DF)

Mixed berry, banana & almond milk (V) (VG) (GF) (DF)

Mango, coconut, chia & almond milk (V) (VG) (GF) (DF)

Banana, spinach & soy milk (V) (VG) (GF)

Dates, chocolate, hazelnut & yogurt (V) (GF)

EGGS OF THE REALM

22 per person | attendant required

Eggs & egg whites (V) (GF) (DF)

Turkey sausage, maple sausage, ham, applewood smoked bacon (GF) (DF)

Mushrooms, onions, peppers, spinach, tomatoes (V) (GF)

Goat cheese, cheddar cheese, pepper jack cheese (V) (GF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable service charge and/or administrative fees, currently 16.92% and 9.08%, respectively, as well as 12.025% tax on food and non-alcoholic beverages and 14.525% tax on alcoholic beverages, will be applied to all food, beverage, audio visual, and room rental, as applicable.

BREAKFAST ENHANCEMENTS

Items may only be added to continental, plated or buffet breakfasts.

Chia Mango Cups (V) (VG) (GF) (DF)

54 per dozen | two dozen order minimum required

Power Balls (V) (GF) (DF)

Muesli, nut butter, cinnamon, honey

42 per dozen | two dozen order minimum required

Hard-Boiled Eggs (V) (GF) (DF)

40 per dozen | two dozen order minimum required

Potato Pancakes (V) (DF)

Applesauce & sour cream on the side

6 per person

Biscuits and Sausage Gravy

9 per person

Tofu Scramble (V) (VG) (GF) (DF)

Roasted seasonal vegetables and salsa

8 per person

Banana Berry Smoothies (V) (GF)

Dairy-free available upon request

8 per person

Bircher Muesli (V) (VG) (GF) (DF)

Almond milk and berries

8 per person

Turkey or Chicken Sausage

7 per person

Vegan Sausage

8 per person

English Muffin Breakfast Sandwiches*

Ham or applewood smoked bacon, egg and cheese

11 each

Mini Croissant Breakfast Sandwiches*

Ham or applewood smoked bacon, egg and cheese

12 each

Black Bean Burritos (VG)

10 each

Breakfast Burritos

Scrambled eggs, salsa, cheddar and chorizo, ham or applewood smoked bacon

14 each

Assorted Bagels

Assorted flavored cream cheeses

48 per dozen | two dozen order minimum required

Assorted Dry Cereals

6 each

Assorted Seasonal Whole Fruit (V) (VG) (GF) (DF)

5 each



BREAKS



BREAK PACKAGES

Breaks are priced per person for 30 minutes of continuous consumption. Hotel will leave out until consumed per your request for up to two hours. Food and beverage items will not be refreshed after 30 minutes.

QUEEN'S GREENERY

22 per person

Assorted crudités (V) (VG) (GF) (DF)

Spicy ranch, tahini yogurt and curry onion dip (V) (GF)

Root vegetable chips, assorted pickles and olives (V) (VG) (GF) (DF)

Fresh pressed seasonal juice shots (V) (VG) (GF) (DF)

MONARCH MIDDAY MORSELS

26 per person

Mixed whole fruit & grapes (V) (VG) (GF) (DF)

Individual bags of mixed nuts and trail mix (V) (VG) (GF) (DF)

Assorted granola bars and power bars (V) (GF) (DF)

Yogurt covered pretzels (V)

ROYAL CRUNCH

28 per person

Build-your-own trail mix - granola, assorted nuts, seeds, dried fruits, dark chocolate & toasted coconut (V) (GF) (DF)

Whole apples and bananas (V) (VG) (GF) (DF)

Power balls - muesli, nut butter, cinnamon and honey (V) (GF) (DF)

PALACE PARFAIT PAVILION BUILD-YOUR-OWN PARFAIT

20 per person

Yogurt (V) (GF)

Assorted diced fruit, berries, dried fruit, granola, nuts, coconut (V) (VG) (DF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable service charge and/or administrative fees, currently 16.92% and 9.08%, respectively, as well as 12.025% tax on food and non-alcoholic beverages and 14.525% tax on alcoholic beverages, will be applied to all food, beverage, audio visual, and room rental, as applicable.

BREAKS A LA CARTE

Items labeled 'each' will be charged on consumption, excluding whole fruit. Items labelled 'per person' or 'per dozen' will be charged on guarantee.

Seasonal Whole Fruit (V) (VG) (GF) (DF)

Apples, bananas, mandarins

5 each

Granola and Yogurt Parfait (V) (GF)

Fresh berries

7 per person

Salsa & Tortilla Chips (V) (GF) (DF)

7 per person

Fruit Skewers (V) (GF)

Honey yogurt dip

11 each

Chicago Mix Popcorn (V) (GF) (DF)

9 per person

Freshly Popped Popcorn (V) (VG) (GF) (DF)

7 per person

Assorted House Baked Cookies

Chocolate chip, peanut butter, sugar

55 per dozen | gf cookies available upon request

Chef's Selection of Pastries

Danishes, breads and scones

56 per dozen

Chocolate Dipped Strawberries

Dark, milk or white chocolate

52 per dozen

Assorted Energy & Granola Bars (V) (VG) (GF) (DF)

7 each

Assorted Individual Yogurts (V) (GF)

Low fat or Greek

6 each

Assorted Snack and Trail Mix (V) (VG) (GF) (DF)

Individually packaged

6 each

Assorted Nuts (V) (VG) (GF) (DF)

Individually packaged

7 each

Hummus, Veggies & Pita (V) (GF) (DF)

8 per person

Chips (V) (DF)

Individual bags

5 each

Warm Pretzels (V)

Mustard and beer cheese

8 each

Chips & Dips (V) (GF)

French onion, spicy ranch

7 per person

Assorted Gourmet Donuts

98 per dozen



ALL DAY MEETINGS

Lunch packages can be added to the all day break package. Speak with your catering manager for details.

THE DUKE'S SELECTION

78 per person

All Day

Freshly Brewed Lavazza Coffee
Regular & decaffeinated

Assorted Rishi Hot Teas
Lemon wedges and honey

Assorted Pepsi Products

Assorted Flavors of Bubly Water

Breakfast

Fresh Fruit and Berries

Chef's Selection of Assorted Pastries

Assorted cereals with milk options

BYO Yogurt & Berry Parfaits

Afternoon Break

Assorted Freshly Baked Cookies

Chicago Mix Popcorn

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable service charge and/or administrative fees, currently 16.92% and 9.08%, respectively, as well as 12.025% tax on food and non-alcoholic beverages and 14.525% tax on alcoholic beverages, will be applied to all food, beverage, audio visual, and room rental, as applicable.

BEVERAGES

Enhance your meeting by keeping your guests hydrated throughout the day. Available by package price or charged on consumption.

BEVERAGE PACKAGE

54 per person | maximum 8 hours

Freshly brewed regular & decaffeinated Lavazza coffee

Assorted hot Rishi teas with lemon wedges & honey

Assorted Pepsi soda products

Assorted flavors of Bubly water

Aquafina bottled water

Freshly Brewed Lavazza Coffee

Regular & decaffeinated

112 per gallon

Assorted Rishi Herbal Teas

Lemon wedges & honey

110 per gallon

Aquafina Bottled Water

6 each

Evian Bottled Water

7 per person

Bubly Sparkling Water

Assorted flavors

8 each

Lifewtr

Purified

8 each

Starbucks Refreshers Coconut Water

8 each

Bottled Lemonade

6 each

Rockstar Energy Drink

9 each

Assorted Pepsi Products

Pepsi, Cherry Pepsi, Diet Pepsi, Starry, Dr Pepper, Diet Dr Pepper, Mountain Dew, Diet Mountain Dew, Mug Root Beer

6 each

House Made Unsweetened Iced Tea

58 per gallon

Naked Bottled Juices

Assorted flavors

8 each

Chilled Fresh Juices

Freshly squeezed orange, cranberry or apple

30 per pitcher

Pure Leaf Bottled Iced Tea

Sweetened, unsweetened or green tea

7 each

Fresh Seasonally Flavored Infused Water

46 per gallon

Fresh Press Seasonal Juice Shots

8 each

Fresh Lemonade

60 per gallon



LUNCH

DAY OF THE WEEK BUFFET LUNCHES

All buffets include freshly brewed regular & decaffeinated Lavazza coffee and assorted hot teas.

Add \$5.00 per person for buffet chosen outside the day of the week. Small group fee of \$200 applies for group guarantees under 25 guests.

MONDAY - THE GREAT HALL

56 per person

Heirloom caprese salad - arugula, cherry tomatoes and basil vinaigrette (V) (GF)

Mixed greens, fennel, apple with lemon vinaigrette (V) (VG) (GF) (DF)

Sausage flatbread with mushroom, sun-dried tomato and garlic cream

Margherita pizza (V)

Grilled chicken breast (GF) (DF)

Penne rigate with portabella mushrooms, spinach, English peas and basil pesto (V) (VG) (DF)

Ricotta ziti with kale and vodka sauce (V)

Tiramisu (V)

GLUTEN-FREE GREAT HALL ENHANCEMENTS

Gluten-free pasta | 2 additional per person

Gluten-free flatbread | 2 additional per person

Gluten-free pasta and flatbread | 4 additional per person

TUESDAY - THE WOOD + PADDLE BUFFET

56 per person

Chicken wild rice soup

Mixed local greens salad - radish, tomato, smoked blue cheese, sunflower seeds, dill-buttermilk dressing (V) (GF)

Roasted baby Yukon gold potatoes (V) (VG) (GF) (DF)

Smoked cauliflower, maple-chili gastrique (V) (VG) (GF) (DF)

Roasted maple-pecan carrots (V) (VG) (GF) (DF)

Rotisserie chicken (GF) (DF)

Breaded walleye (DF)

Seasonally inspired bread pudding

WEDNESDAY - THE IMPERIAL IRON GRILL*

56 per person

Creamy tomato soup, oyster crackers (V)

Iceberg salad - tomatoes, onions, cucumber, sunflower seeds (V) (VG) (GF) (DF)

Lemon-herb dressing (V) (VG) (GF) (DF)

Grilled flank steak, house made steak sauce* (GF) (DF)

Grilled marinated tofu steak (V) (VG) (GF) (DF)

Texas toast (V)

Herbed brown rice pilaf (V) (VG) (GF) (DF)

Seasonal vegetable medley (V) (VG) (GF) (DF)

Deconstructed shortcake with seasonal berries and whipped cream (V)

THURSDAY - THE TACO TREASURY*

56 per person

Chicken tortilla soup (GF)

Southwestern Caesar salad - corn, black beans, tortilla chips, chili, Caesar dressing (V) (GF)

Beef barbacoa (GF) (DF)

Chicken tinga (GF) (DF)

Grilled portobello mushrooms (V) (VG) (GF) (DF)

Mexican rice and beans (V) (GF) (DF)

Shaved cabbage slaw, cilantro, lime (V) (VG) (GF) (DF)

Queso fresco, sour cream, green salsa, red salsa, guacamole, cheddar cheese (V) (GF)

Flour tortillas (V) (VG) (DF)

Corn tortillas (V) (VG) (GF) (DF)

Tres leches with berries and whipped cream (V)

FRIDAY - THE SOVEREIGN SMOKEHOUSE*

56 per person

Smoked beef brisket (GF) (DF)

Dry-rubbed smoked chicken, honey mustard (GF) (DF)

Country-style potato salad (V) (GF)

Caramelized onion, baked beans (V) (GF) (DF)

Cornbread with honey butter (V)

Mac and cheese (V)

Pickle slices (V) (VG) (GF) (DF)

BBQ tofu (V) (VG) (GF) (DF)

Smoked cauliflower (V) (VG) (GF) (DF)

Seasonal cobbler (V)

PLATED LUNCH

Plated lunch includes a selection of salad or soup, dessert, beverage station including freshly brewed regular, decaffeinated Lavazza coffee, and assorted hot teas. Small group fee of \$200 applies for group guarantees under 25 guests.

SOUP OR SALAD | SELECT ONE

MN Wild Rice Soup

Chicken, roasted mushrooms

Creamy Tomato Soup (V)

Parmesan croutons

Tomato Lentil Soup (V) (VG) (GF) (DF)

Beer Cheese Soup and Popcorn (V)

Vegetable Minestrone (V) (VG) (GF)

Butternut Squash Soup (V) (GF) (DF)

House Salad (V) (GF)

Mixed baby greens, carrots, cucumbers, cherry tomatoes, ranch dressing

Caesar Salad (V)

Romaine, Caesar dressing, shaved parmesan, croutons

Baby Spinach Salad (V) (VG) (GF) (DF)

Julienned apple, red onion, feta, dried cranberries, maple cider vinaigrette

W+P Greens Salad (V) (GF)

Mixed local lettuces, radish, tomato, sunflower seeds, dill-buttermilk dressing

ENTRÉES | SELECT ONE

Smoked Cauliflower (V) (GF)

Cheddar grits, sautéed kale, sweet and sour chili gastrique

52 per person

Sesame Crusted Tofu (V) (VG) (GF) (DF)

Jasmine rice, edamame, seasonal stir-fried vegetables, red pepper chili sauce

52 per person

Herb Roasted Chicken Breast (GF)

Yukon gold potatoes, carrots, asparagus, herb & garlic jus

55 per person

Grilled Salmon* (GF)

Saffron rice, broccolini, carrots, lemon & thyme beurre blanc

60 per person

Peppercorn Crusted Pork Loin (GF)

Roasted mushrooms, caramelized apples & onions, mustard cream sauce

62 per person

Cold Smoked Top Sirloin* (GF) (DF)

Roasted Yukon gold potatoes, asparagus, roasted cherry tomatoes, chimichurri

67 per person

Braised Boneless Short Rib (GF)

Mashed potatoes, carrots, celery, cipolini onion, braising jus

61 per person

DESSERTS | SELECT ONE

Lemon Tart (V)

Whipped cream and berries

Flourless Chocolate Torte (V) (GF)

Tiramisu (V)

Amaretto cream

Chocolate Bundt Cake (V)

Caramel and candied pecans

Shortbread (V)

Strawberries and cream

Horchata Rice Pudding (VG) (GF)



BOXED LUNCHES

All lunches include chips and packaged “to-go” with condiments and utensils. Select up to three sandwiches, one salad and one dessert.

Available deconstructed as a buffet upon request.

A BOX FIT FOR A KING

49 per person

SANDWICH SELECTIONS

Southwest Turkey Sub

Turkey, Pepper Jack Cheese, Avocado, Lettuce Tomato, Chipotle Mayo served on Wheat Sub

Roast Beef Wrap

Roast Beef, Swiss Cheese, Spinach, Cucumbers Horseradish Sauce served in a Wheat Wrap

Smoked Turkey Wrap

Smoked Turkey, Havarti Cheese, Lettuce, Tomato, Red Pepper Dijon Mayo served in Tortilla Wrap

Grilled Chicken Sub

Grilled Chicken, Havarti Cheese, Roasted Tomatoes, Lettuce, Basil Mayo served in Tortilla Wrap

Italian Sub

Ham, Salami, Pepperoni, Capicola, Provolone Cheese, Lettuce, Tomato, Red Onion, and Italian Dressing served on White Sub

Vegan Veggie Sub ^{ve}

Roasted Red Pepper, Tomato, Cucumber, Red Onion, Roasted Red Pepper Hummus served on Wheat Sub

Quinoa Wrap ^{ve} ^{gf}

Quinoa with Marinated Mushrooms, Artichoke Hearts, Spinach, Mustard served on Gluten Free Tortilla

Vegetable Sub ^v

Provolone, Muenster Cheese, Lettuce, Tomato, Roasted Red Pepper, Red Onion, Cucumbers, Mayo, Italian Dressing served on Wheat Sub

SALAD SELECTIONS

Pasta Salad with Olives, Tomatoes, and Herb Vinaigrette Dressing ^v ^{ve} ^{gf}

Tomato, Cucumber, Pickled Onion with Lemon Dijon Dressing ^v ^{ve} ^{gf} ^{df}

Coleslaw ^v ^{gf}

Potato Salad ^v ^{gf}

DESSERT SELECTIONS

Fresh Baked Cookie ^v

Rice Krispy Bar ^v

Gluten Free Brownie ^v ^{gf}



DINNER

BUFFET DINNERS

All buffets include freshly brewed regular & decaffeinated Lavazza coffee and assorted hot teas. Small group fee of \$200 applies for group guarantees under 25 guests.

THE NOBLE ROAST

88 per person

Spinach salad - shaved red onion, smoked blue cheese, red wine vinaigrette (V) (GF)

Potato salad - hard-boiled eggs, celery, onions & herbs (V) (GF) (DF)

Cornbread, maple butter (V)

Corn on the cob, herb butter, flaky sea salt (V) (GF)

Roasted sweet potato, brown butter, garlic & thyme (V) (GF)

Smoked potato and cauliflower, hot honey (V) (GF)

Smoked local beef brisket (GF) (DF)

St. Louis-style BBQ pork ribs (GF) (DF)

Strawberry shortcake, chantilly cream, mint (V)

THE CROWN'S COMFORT KITCHEN

84 per person

Chicken and dumpling soup

Warm pull-apart rolls (V)

Quinoa salad - roasted butternut squash, cucumber, golden raisins, green goddess dressing (V) (GF)

Mixed greens salad - cucumber, shaved carrot, croutons, blue cheese dressing (V)

Roasted corn succotash (V) (GF)

Roasted sweet potatoes, brown butter, sage (V) (GF)

Snap peas and heirloom carrots, dill & garlic (V) (GF) (DF)

Braised local beef short rib, red wine reduction (GF) (DF)

Seasonal cobbler (V)

THE REGAL HARVEST*

89 per person

Lemon & barley soup with kale (V) (VG) (GF) (DF)

Quinoa & arugula salad - tomato, onion, parmesan dressing (V) (GF)

Roasted zucchini, pine nuts, lemon (V) (VG) (GF) (DF)

Orecchiette fagioli (V)

Cooked hearty greens, chili, lemon & garlic (V) (VG) (GF) (DF)

Marinated and grilled chicken, polenta (GF) (DF)

Jumbo shrimp, puttanesca sauce (GF) (DF)

Red wine braised local lamb shoulder (GF) (DF)

Tiramisu (V)

THE GRAND WOOD + PADDLE*

92 per person

Chicken wild rice soup

Local lettuce salad - radish, tomato, blue cheese, sunflower seeds, buttermilk ranch dressing (V) (GF)

Beet salad - pickled watermelon relish, baby tricolor beets, goat cheese, roasted pistachios, orange segments, champagne vinaigrette (V) (GF)

Stuffed mushrooms, garlic and parmesan (V) (GF)

Smashed baby potatoes, crème fraîche, chives (V) (GF)

Herb-crusted prime rib, au jus, horseradish cream sauce* (GF)

Duck confit - shaved brussels sprouts and lardon, mustard cream sauce (GF)

Seasonal bread pudding (V)

PLATED DINNER

Plated dinner includes a selection of one salad or soup, one dessert, beverage station including freshly brewed regular, decaffeinated Lavazza coffee, and assorted hot teas. Per event: selection of soup or salad must be consistent, up to 2 proteins and 1 vegetarian, selection of dessert must be consistent. Higher price prevails on all entrée selections.

SOUP OR SALAD | SELECT ONE

Roasted Butternut Squash Soup ^{GF}

Sage crème fraîche

MN Wild Rice Soup

Chicken, fried leeks

Creamy Tomato Basil ^V

Croutons, basil oil

Caesar Salad ^V

Local romaine, Caesar dressing, tomatoes, shaved parmesan, garlic croutons

House Salad ^{V GF}

Local lettuces, cucumber, radish, sunflower seeds, dill-buttermilk dressing

Red Oak Salad ^{V VG GF DF}

Red oak lettuce, kale, strawberries, toasted almonds, maple-balsamic dressing

Wedge Salad ^{GF}

Baby iceberg lettuce, local tomatoes, pickled onions, chopped local applewood smoked bacon, house blue cheese dressing

Spinach Salad ^{V GF}

Baby spinach, goat cheese crumbles, shaved local apples, red onion, honey-thyme vinaigrette

Quinoa & Tomato Tabbouleh ^{V VG GF DF}

Cucumber, arugula, fresh herbs, garlic-lemon vinaigrette

ENTRÉES

Spaghetti Squash Puttanesca ^{V VG GF DF}

Crushed tomatoes, olives, capers, garlic, fresh herbs, roasted Roma tomatoes

56 per person

Heirloom Corn Crusted Walleye ^{GF DF}

Remoulade, wild rice pilaf, roasted baby carrots, green beans

69 per person

Eggplant Lasagna ^{V GF}

Grilled eggplant, roasted tomato, ricotta cheese, grilled asparagus, roasted root vegetables

56 per person

Chicken Picatta

Breaded and pan-fried cutlet, caper and lemon beurre blanc

64 per person

Butternut Squash Ravioli ^V

Spiced pepitas, sage brown butter

56 per person

Beef Bourguignon* ^{GF DF}

Red wine braised bone-in short rib, roasted root vegetables, bone marrow jus

75 per person

Seared Lake Trout ^{GF}

Sweet corn maque choux, pea shoots, black pepper beurre rouge

69 per person

Local Prime Rib* ^{GF}

Potato pave, grilled asparagus, au jus, horseradish cream sauce

77 per person

Grilled Salmon* ^{GF}

Grilled asparagus and broccolini, roasted baby potatoes, lemon beurre blanc

69 per person

Filet Mignon*

8oz filet mignon, garlic mashed potatoes, caramelized cauliflower, bordelaise

83 per person

DUET ENTRÉES

Surf + Turf*

Grilled 6oz filet mignon, butter poached salmon fillet, roasted green beans, pommes lyonnaise, peppercorn cream sauce

91 per person

Amish Chicken & Local Red Lake Walleye

Local wild rice, baby carrots, roasted asparagus, herbs and lemon aioli

82 per person

DESSERTS | SELECT ONE

Espresso Pot de Crème ^{V GF}

Mascarpone whipped cream, butter toffee

Roasted Pear Tart ^V

Red wine braised cranberries, cream

Rhubarb Custard Tart ^V

Fennel pollen, strawberries, whipped cream

New York-Style Cheesecake ^V

Lingonberry coulis, whipped cream

Vegan Chocolate Cheesecake ^{VG}

Seasonal berries, mint

Flourless Chocolate Torte ^{V GF}

Crème fraîche, confectioners' sugar, seasonal berries

Shortcake ^V

Seasonal fruit compote, whipped cream, mint

Lemon Tart ^V

Whipped cream, seasonal fruit

Tiramisu ^V



RECEPTION



COLD HORS D'OEUVRES

All items can be displayed or passed. Minimum order of 25 pieces required.

Edamame Hummus Toast ^V ^{DF}

Local tomato & cucumber on toasted focaccia bread

7 per piece

Sun-Dried Tomato and Cucumber Canapé ^V ^{VG} ^{GF} ^{DF}

Micro basil

7 per piece

Deviled Egg ^V ^{GF} ^{DF}

8 per piece

Pear, Prosciutto & Fig on Crostini

8 per piece

Baby Caprese ^V ^{GF}

Mozzarella, tomato, basil, balsamic reduction

7 per piece

Thai Chicken Endive Spoon ^{GF} ^{DF}

8 per piece

Goat Cheese & Pistachio Endive Spoon ^V ^{GF}

7 per piece

Mini Curried Chicken Sandwich

Croissant

8 per piece

B.L.T. Avocado Toast ^{DF}

8 per piece

Beef Tenderloin Crostini*

Pepper horseradish cream, pickled onion

10 per piece

Wild Rice Blini

Smoked lake trout and crème fraîche

9 per piece

Shrimp & Avocado Shooter ^{GF} ^{DF}

Pico de gallo, lime

10 per piece

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable service charge and/or administrative fees, currently 16.92% and 9.08%, respectively, as well as 12.025% tax on food and non-alcoholic beverages and 14.525% tax on alcoholic beverages, will be applied to all food, beverage, audio visual, and room rental, as applicable.



HOT HORS D'OEUVRES

All items can be displayed or passed. Minimum order of 25 pieces required.

Veggie Pot Stickers [Ⓥ]

Toasted sesame, ginger soy sauce

8 per piece

Pork Pot Stickers

Toasted sesame, ginger soy sauce

10 per piece

Buffalo Chicken Satay [Ⓤ]

Blue cheese dip

8 per piece

Curry Chicken Satay [Ⓤ]

Tzatziki

8 per piece

Raspberry Brie in Phyllo [Ⓥ]

7 per piece

Arancini [Ⓥ]

Spinach, artichoke, local parmesan

7 per piece

Fried Veggie Spring Rolls [Ⓥ] [Ⓤ]

Sweet chili sauce

8 per piece

Fried Pork Spring Rolls [Ⓤ]

Sweet chili sauce

10 per piece

Mini Beef Wellington*

Horseradish cream

10 per piece

Wild Rice and Mushroom Croquettes [Ⓥ]

7 per piece

Chicken Wings [Ⓤ] [Ⓤ]

Bourbon-black pepper glaze

9 per piece

Shrimp & White Cheddar Grit Shooter [Ⓤ]

Andouille sausage, Cry-Baby Craig hot sauce

10 per piece

Swedish Meatballs

Pork gravy, lingonberry jam

9 per piece

Mini Crab Cake Sandwich

Maque choux

10 per piece

Stuffed Mushrooms [Ⓥ] [Ⓤ]

Garlic and parmesan

7 per piece

Chipotle Chicken Mini Tacos

Jicama slaw, cilantro crema

8 per piece



CARVING STATIONS

Chef attendant required per 75 guests for all carving stations. Chef attendants are charged at \$150 each for two hours and \$50 for each additional half hour.

SLOW ROASTED HERBED PORK LOIN

495 each | serves 20

Hidden stream farm pork, juniper aioli, whole wheat rolls ^{DP}

PRIME RIB OF BEEF*

675 each | serves 25

Peterson craft meat ribeye, au jus, horseradish cream, popovers

BEEF TENDERLOIN*

625 each | serves 20

Whole beef tenderloin, bordelaise, horseradish cream sauce, petite rolls

ROTISSERIE PICANHA

475 each | serves 20

Chimichurri sauce, jalapeño cornbread and honey butter ^{DP}

TURKEY BREAST

399 each | serves 20

served with fresh rolls

PRESENTATION STATIONS

Minimum of 25 guests. Minimum of three stations required for dinner services. Pricing based on up to two hours of service. Chef attendants are required for some menu items and are charged at \$150 each for two hours and \$50 for each additional half hour.

LITTLE LORDS

29 per person | choice of 3

Walleye, cabbage slaw & tarragon remoulade

Beyond burger, tomato, pickle, caramelized onion & lemon aioli [Ⓥ]

W+P steak burger, onion soubise, American cheese*

Bison burger, spicy aioli, tomato, pickles, pepper jack cheese*

Gluten-free buns available upon request [Ⓤ]

THE ROYAL COURT OF PASTA

28 per person

Cheese tortellini, rigatoni, farfalle [Ⓥ]

Italian sausage, marinated shrimp, grilled chicken [Ⓤ] [Ⓤ]

Parmesan cheese, crushed red pepper [Ⓥ] [Ⓤ]

Pomodoro sauce, basil pesto, garlic cream sauce [Ⓥ] [Ⓤ]

Garlic cheese bread [Ⓥ]

Gluten-free pasta available upon request | 2 per person [Ⓤ]

PAUL BUNYAN TATER TOT HOTDISH

29 per person

Sweet potato and classic tater tots

MN wild rice pilaf and root vegetable hash

Beef short rib, roasted turkey, bison meatballs*

Mushroom cream sauce

Green beans

Roasted sweet corn, cheese curds, cheddar cheese

Pickled red onion, jalapenos, fried onions, ketchup, garlic aioli

GUAC OF THE REALM

27 per person

Beef barbacoa, chicken tinga [Ⓤ] [Ⓤ]

Mexican rice & Cuban black beans [Ⓥ] [Ⓤ] [Ⓤ]

Shaved cabbage slaw with cilantro & lime [Ⓤ] [Ⓤ] [Ⓤ]

Queso fresco, sour cream, green salsa, red salsa, guacamole, cheddar cheese [Ⓥ] [Ⓤ]

Flour tortillas [Ⓤ] [Ⓤ]

Corn tortillas [Ⓤ] [Ⓤ] [Ⓤ]

FLATBREADS OF THE ROUND TABLE

25 per person | choice of 2

Margherita - tomato, basil, mozzarella [Ⓥ]

Prosciutto & fig - gorgonzola mascarpone sauce, fontinella cheese, truffled arugula

Chicken, bacon & ranch - basil pesto

Sausage & ricotta

Veggie - spinach, garlic, red pepper, artichoke, basil pesto [Ⓤ]

Gluten-free flatbread dough available upon request | 2 each [Ⓤ]

PRESENTATION STATIONS

Minimum of 25 guests. Minimum of three stations required for dinner services. Pricing based on up to two hours of service. Chef attendants are required for some menu items and are charged at \$150 each for two hours and \$50 for each additional half hour.

ESTATE'S HEIRLOOM HARVEST

29 per person

Assorted fresh and dried fruits (V) (VG) (GF) (DF)

Fresh and marinated vegetables with dips (V) (GF)

Charcuterie meats with pickles and mustard (GF) (DF)

Assorted local and international cheeses (V) (GF)

Assorted breads and crackers (V)

THE SAVORY COURSE

27 per person

Apple-pear chutney, honey, fresh seasonal fruits (VG) (GF)

Assorted breads and crackers (VG) (DF)

Seasonal assortment of local and international hard, semi-soft and soft-ripened cheeses (V) (GF) (V)

THE CROWN'S CHILLED SEAFOOD TABLE

78 per person | attendant required

Shrimp cocktail

Variety of east coast and west coast oysters*

Chilled mussels in garlic-pimento oil

Snow crab claws

Salmon tartare* (GF) (DF)

Cocktail sauce, mignonette, lemon wedges

ROYAL WING-DOM

28 per person

Chicken wings - buffalo, bourbon-black pepper glaze, and spicy BBQ sauces

Carrots & celery sticks (VG) (GF) (DF)

Blue cheese & ranch dressings (VG) (GF)



DESSERT STATIONS

THE DUKE'S DECADENCE

25 per person

Assorted individual trifles with berries (V)

Seasonal fruits with dipping sauces (V) (GF) (DF)

THE DUCHESS'S DELIGHTS

25 per person

Mini key lime pies with toasted coconut (V)

Assorted tortes, profiteroles & French macarons (V)

THE CROWN'S CREAMERY BUILD-YOUR-OWN SUNDAE

25 per person

Assorted ice creams to include vanilla, chocolate and strawberry

All the fixings

MN STATE FAIR STATION

27 per person

Elsworth, WI cheese curds, chipotle ranch, roasted tomato ketchup

Churros, warm chocolate sauce, housemade whipped cream

Mini chocolate chip cookies with milk

SEASONAL WOOD + PADDLE PASTRY STATION

26 per person

Chef's Selection of Four Seasonal Desserts

(DF) Dairy-Free

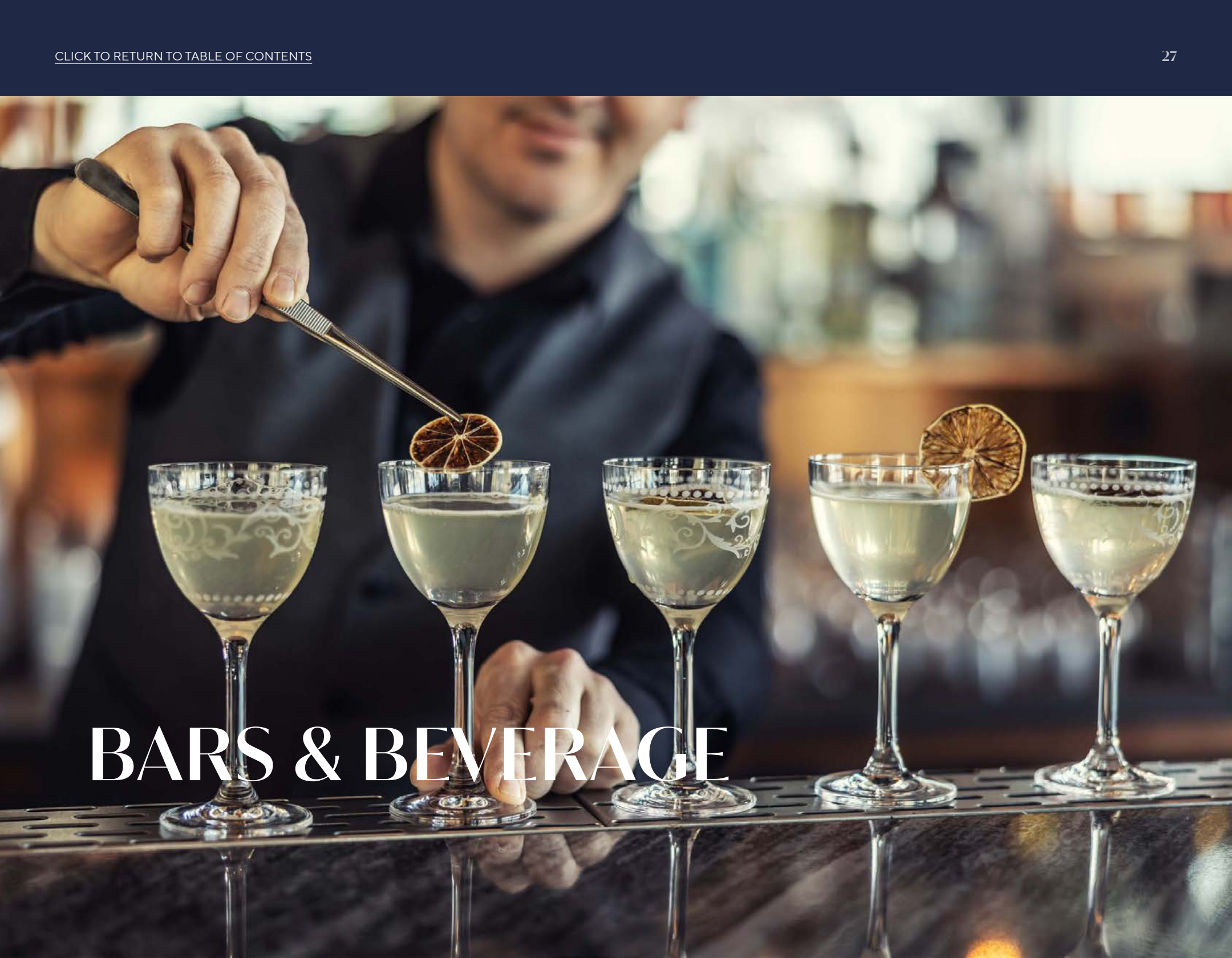
(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable service charge and/or administrative fees, currently 16.92% and 9.08%, respectively, as well as 12.025% tax on food and non-alcoholic beverages and 14.525% tax on alcoholic beverages, will be applied to all food, beverage, audio visual, and room rental, as applicable.



BARS & BEVERAGE



WINE LIST

BUBBLES

Sparkling

Wycliff, Sparkling Brut, California 54 per bottle

La Marca, Prosecco, Italy 60 per bottle

J Vineyards Cuvée, California 62 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 48 per bottle

William Hill Estate, California 58 per bottle

Louis Latour, France 60 per bottle

Chalk Hill, California 66 per bottle

Sauvignon Blanc

Bulletin Place, Australia 48 per bottle

William Hill Estate, California 58 per bottle

Spy Valley Satellite, New Zealand 64 per bottle

Mohua, New Zealand 66 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 58 per bottle

Siduri, Willamette Valley, Oregon 60 per bottle

Merlot

Bulletin Place, Australia 50 per bottle

William Hill Estate, California 58 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 52 per bottle

William Hill Estate, California 58 per bottle

Cline Seven Ranchlands, California 60 per bottle

The Critic, Napa Valley, California 56 per bottle



BAR PACKAGES

One bartender required for every 75 guests at \$150 per bartender (includes cashiering services for cash bars) for four hours of service, \$150 each additional hour. Each package includes soft drinks and Evian water.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials

Selection of beer: Coors Light, Budweiser, Michelob Ultra, Heineken, Stella Artois, Summit, Fulton, Heineken 0.0, Athletic Run Wild NA IPA

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials

Selection of beer: Coors Light, Budweiser, Michelob Ultra, Heineken, Stella Artois, Summit, Fulton, Heineken 0.0, Athletic Run Wild NA IPA

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Bombay Sapphire Gin, Planteray 5-year Rum, Patrón Silver Tequila, Knob Creek Rye, Knob Creek Whiskey, Korbel Brandy, Johnnie Walker Black Scotch

Selection of Beer: Coors Light, Budweiser, Michelob Ultra, Heineken, Stella Artois, Summit, Heineken 0.0, Athletic Run Wild NA IPA

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	24 per person
Two Hours	42 per person
Three Hours	58 per person
Four Hours	74 per person

PREMIUM BAR

One Hour	28 per person
Two Hours	44 per person
Three Hours	60 per person
Four Hours	78 per person

ULTRA-PREMIUM BAR

One Hour	30 per person
Two Hours	48 per person
Three Hours	64 per person
Four Hours	82 per person

BEVERAGES

One bartender required for every 75 guests at \$150 per bartender (includes cashiering services for cash bars) for four hours of service, \$150 each additional hour.

HOST BAR

Spirits

Signature	15 per drink
Premium	17 per drink
Ultra-Premium	19 per drink

Wine by the Glass

Signature	14 per glass
Premium	16 per glass
Ultra-Premium	18 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	6 each

CASH BAR

Spirits

Signature	16 per drink
Premium	18 per drink
Ultra-Premium	20 per drink

Wine by the Glass

Signature	15 per glass
Premium	17 per glass
Ultra-Premium	19 per glass

Beer

Imported	11 per bottle
Domestic	10 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	7 each



PREMIUM BEVERAGE STATIONS

Enhance your bar package with the following upgrades or as standalone stations. Bartenders are required for some menu items. One bartender required for every 75 guests at \$150 per bartender (includes cashiering services for cash bars) for four hours of service, \$150 each additional hour.

ALCHEMIST ELIXIR BAR

19 per drink

Premium Vodka & Gin

Served dirty, on the rocks or up

Caramel Apple

White Cosmopolitan

White Chocolate Raspberry

Dark Chocolate Hazelnut

Stuffed Olives, Citrus, Fresh Fruits
and Chef-Inspired Accoutrements

THE ROYAL VACATION

18 per drink

Mojito

Premium rum, mint, simple syrup, assorted fresh berries

Margarita

Premium tequila, assorted flavors, fresh citrus & berries

Holding Hands on the Beach

Premium vodka, peach schnapps, freshly squeezed orange
juice, cranberry juice

PRINCESS'S BUBBLY BAR

Freshly squeezed fruit juices, fresh fruits and fruit purées

LaMarca, Prosecco Brut, Italy 48 per bottle

Paul Busse, Crémant Brut, France 55 per bottle

THE RED KEEP: BLOODY MARY BAR

17 per drink

Premium Vodka

House Bloody Mix

Assortment of Olives, Pickles, Cheeses,
Veggies and Meats

Hot Sauce & Worcestershire

PRINCE'S PRIVATE STOCK: SCOTCH & BOURBON BAR

28 per drink

High-End Single Malt Scotches

Served neat or on the rocks

Distinguished Bourbon

Served neat or on the rocks



INFORMATION



INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

The final guarantee for all food and beverage functions is required 72 business hours prior to the first day of the event. If the final guarantee is not given to the hotel, the estimated attendance number will be used.

Groups may increase their guarantee within 72 hours of the event but may not decrease.

For breakfast, lunch, and dinner, the minimum guarantee is 25 guests. Should your group choose to guarantee fewer than 25 guests, a taxable \$200 service fee will be added to each meal function.

The hotel will prepare and set 3% over your guarantee for all meal functions.

Outside Food and Beverage Policy

Food and beverages from an outside provider are not allowed in any event space. Violating this policy will result in \$500++ fee

Quoted Prices

All food and beverage quoted prices are subject to a 26% taxable service charge in which 16.92% is paid solely to the employees serving your function (waitstaff, houseman, and bartenders) and a separate 9.08% administrative fee. The administrative fee defrays overhead costs associated with your event and is not paid to the service employees.

All food and non-alcoholic beverages are subject to 12.025% sales tax. Alcoholic beverages are subject to 14.525% sales tax.

Duration of Meals

Our buffet and food stations are all priced as per the meal duration below.

Breakfast: 2 Hours

Lunch: 1.5 Hours

Dinner: 2 Hours

AM & PM Package Breaks: 30 Minutes

Reception Stations: 2 Hours

Labor Charges

Bartenders are available at a charge of \$150 per hour.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

Buffet functions with less than 25 guests will incur a \$200 labor charge.

Audio-Visual

Royal Sonesta Minneapolis Downtown has partnered with Encore. Your Event Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.



INFORMATION

Security

The hotel may require security officers for certain events. Security officer fee is \$100 per hour, four (4) hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$175 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

The Royal Sonesta Minneapolis Downtown
35 S 7th Street
Minneapolis, MN 55402
Attention: Catering/Convention Service
Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the Customer's expense and only with the hotel's prior approval.